

QUALITY LAB ANALYSIS

alcoholic beverages

The new Maselli LP10 Alcohol is an innovative laboratory analysis system specifically developed for the measurement of Alcohol and Extracts in wine, must-wine and beer. The modular and fully configurable design makes the system perform better for specific applications while keeping it affordable. The analysis is based on optical technology: the combination of Refractive Index and Sound Velocity determines Alcohol, in addition to other Quality Control parameters (Original and Real Extracts).

Measurement accuracy is optimized by the patented method of refining the measurement of Alcohol with the conductivity value of the sample. Optional parameters are detected with an add-on module using the traditional pressure/temperature method to measure dissolved CO2 and an optical sensor based on fluorescence quenching to measure Oxygen.

The beverage to be analyzed can be sampled directly from a beaker, from a carousel for multiple sampling or from different types of containers in case the LP10 was connected to the semi-automatic sampler Maselli SL01. All analysis data are acquired by the integrated software that allows data analysis and sharing, even remotely.



Beer

**MUST
FERMENTING MUST
BEER / ALCOHOL-FREE / BEER MIX**

Wine

**MUST
FERMENTING MUST
WINE AND SPARKLING WINE**

LP10

LABORATORY ANALYSIS SYSTEM

ALCOHOL, EXTRACTS, PLATO

FOR THE BEER AND WINE INDUSTRIES

LP10 sampling from a carousel

In addition to sampling from a beaker and from a container (via SL01 semi-automatic sampler), the LP10 system can be connected to a carousel for multiple and continuous sampling.

Product, which can be taken directly from a tank, is placed in the numbered slots of the carousel - up to 18 - and sampled continuously by a peristaltic pump, resulting in significant time and cost savings.



OPERATING SPECIFICATIONS

		Beer	Wine
Alcohol	Measurement Range	0...13% p/p (0...16.5% v/v)	0...13% p/p (0...16.5% v/v)
	Repeatability	±0.02 v/v	±0.02 v/v
	Measurement Scales	v/v, p/p	v/v, g/l
Extract	Measurement Range	0...30 Ew	0...300 g/l
	Repeatability	±0.02 Ew	±0.05 g/l
	Measurement Scales	Plato	p/p, g/l
Original Extract	Measurement Range	0...30 Plato	
	Repeatability	±0.02 Plato	
	Measurement Scales	Plato	
Residual Sugar	Measurement Range		0...300 g/l
	Repeatability		±0.05 g/l
	Measurement Scales		p/p, g/l

TECHNICAL FEATURES

Product Temperature:	5° ...+40°C (41°F...104°F)*
Degree of protection:	
- Receiver	IP65 to EN60529
- Sensors	IP67 to EN60529
Power supply:	AC 100...240V, 1.5A, 50/60Hz
	DC24V 50W - Optional power supply

Interface: Ethernet, USB

*With automatic sugar concentration compensation by Pt1000 Thermometer Probe in AISI 316 Stainless Steel 3/8" Class "A" according to IEC751

Please refer to the technical datasheet for further data.

More products for beer analysis

BA06

Beer Analyzer



In line - Alcohol, Plato, Extracts, CO₂

LP10

CO₂/O₂ Analyzer



Laboratory / Portable – CO₂ and Oxygen

TP10

TPO Analyzer



Laboratory – TPO, True CO₂, HS volume



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